

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS  
Livestock & Seed Program  
Livestock & Grain Market News  
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WEEK ENDED: December 10, 2005VOLUME 14, NO. 49

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	12/05 (Est)	120,000	3,000	401,000	12,000
TUESDAY	12/06 (Est)	122,000	3,000	402,000	11,000
WEDNESDAY	12/07 (Est)	119,000	2,000	401,000	9,000
THURSDAY	12/08 (Est)	123,000	3,000	398,000	12,000
FRIDAY	12/09 (Est)	109,000	2,000	397,000	9,000
SATURDAY	12/10 (Est)	17,000		126,000	2,000
TOTAL FOR THE WEEK :		610,000	13,000	2,125,000	55,000
CHANGE FROM PREV WK:		8,000		(44,000)	3,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales  
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

		CHOICE 600-900		SELECT 600-900	
BPN#		WEEKLY COMPOSITE PRIMAL VALUES			
		Primal Rib		272.08	
		Primal Chuck		108.95	
		Primal Round		133.62	
		Primal Loin		224.25	
		Primal Brisket		87.89	
		Primal Short Plate		88.33	
		Primal Flank		78.31	
		WEEKLY CUTOUT VALUE SUMMARY			
		Date	Choice	Select	Trim Grinds Total
		12/09	148	85	8 38 279
		12/08	198	116	59 92 464
		12/07	153	147	27 102 429
		12/06	127	80	34 63 304
		12/05	110	62	49 80 301
U78		WEEKLY AVERAGE		153.80	
		CHANGE FROM PRIOR WEEK		3.00	
		CHOICE/SELECT SPREAD:		10.75	
		TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):		1,776	
		CURRENT VOLUME - (one load equals 40,000 pounds)			
		Choice Cuts	735.62	loads	29,424,817 pounds
		Select Cuts	490.15	loads	19,606,124 pounds
		Trimmings	175.95	loads	7,037,870 pounds
		Coarse Grinds	374.24	loads	14,969,583 pounds
		Choice Cuts, Fat Limitations 1-6			
		IMPS/FL	Sub-Primal	# of Trades	Total Pounds
					Price Range
					Weighted Average
U1	U16	107	1 Rib, oven prepared	3	1,929
		109A	1 Rib, roast-ready, heavy	49	46,630
		109E	1 Rib, ribeye, lip-on, bn-in	134	451,652
		112A	3 Rib, ribeye, bnls, light	48	66,684
U2	U16	112A	3 Rib, ribeye, bnls, heavy	237	613,353
		113A	1 Chuck, square-cut, 2 piece	14	16,921
		113C	1 Chuck, semi-bnls, neck/off	45	395,595
		113C	3 Chuck, semi-bnls, neck/off		
U3	C12		3 Chuck, semi-bnls n/o sh-cut	14	90,362
		114	1 Chuck, shoulder clod	114	619,774
		114A	3 Chuck, shoulder clod, trmd	263	3,026,358
		114D	3 Chuck, clod, top blade	30	91,852
U4	U81	114E	3 Chuck, clod, arm roast	23	197,214
		114F	5 Chuck, clod tender	54	61,269
		115	1 Chuck, 2-piece, boneless	50	436,374
		116A	3 Chuck, roll, lxl, neck/off	345	3,037,949
U80	U36	116B	1 Chuck, chuck tender	206	433,815
		116C	1 Chuck, chuck roll	10	11,607
		120	1 Brisket, deckle-off, bnls	240	875,788
		120A	3 Brisket, point/off, bnls	132	327,544
U7	U82	123A	3 Short Plate, short rib	175	430,618
		130	4 Chuck, short rib	143	676,343
		160	1 Round, bone-in	53	89,470
		161	1 Round, boneless	54	224,835
U9	U93		3 Round, bnls/peeled heel-out	47	180,233
		167	1 Round, knuckle	26	88,139
		167A	4 Round, knuckle, peeled	357	1,859,861
		168	1 Round, top inside round	298	1,707,100
U84	U90	168	3 Round, top inside round	171	1,066,026
		169	5 Round, top inside, denuded	109	235,457
			3 Round, top inside, side off	31	542,486
		170	1 Round, bottom gooseneck	57	134,394
U31	U15	171B	3 Round, outside round	361	2,758,492
		171C	3 Round, eye of round	257	1,275,061
		U92	3 Round, flat/eye, heel-out	5	155,815
		U17	1 Loin, short loin, 2x3	81	61,758
U88	U18	174	3 Loin, short loin, 0xl	196	722,151
		175	3 Loin, strip loin, lxl	12	21,939
		180	1 Loin, strip, bnls, light		
		180	1 Loin, strip, bnls, heavy	35	68,800
U32	U87		1 Loin, strip loin bnls. lxl	169	266,879
		180	3 Loin, strip, bnls, 0xl	273	1,199,235
		184	1 Loin, top butt, bnls, light		
		184	1 Loin, top butt, bnls, heavy	139	198,070
U89	U29	184	3 Loin, top butt, boneless	180	590,125
		184E	3 Loin, top butt, 2 pc. bnls	11	100,329
		185A	4 Loin, bottom sirloin, flap	226	571,786
		185B	1 Loin, ball-tip, bnls, light	47	66,684
U34	U27	185B	1 Loin, ball-tip, bnls,heavy	149	298,865
		185C	1 Loin, sirloin, tri-tip	122	535,114
		185D	4 Loin, sirloin, tri-tip, pld	44	71,399
		189A	4 Loin, tndrloin, trmd, light	23	14,888
U20	U86	189A	4 Loin, tndrloin, trmd,heavy	181	419,928
		191A	4 Loin, butt tender, trimmed	48	53,049
		193	4 Flank, flank steak	176	271,547
					329.94

FAT LIMITATIONS (FL) DESCRIPTION	
Maximum Average Fat Thickness	Maximum Fat at any point
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.	

WEEKLY NATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales  
FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Central	96.56	loads	--	3,862,256	pounds
National	337.68	loads	--	13,507,015	pounds
East Coast	39.06	loads	--	1,562,389	pounds
West Coast	26.11	loads	--	1,044,500	pounds

FOB Plant - Central					
	EBN #	# of Trades	Total Pounds	Price Range	Weighted Average
Chemical Lean					
Fresh 92-94%		7	250,000	\$134.00	\$137.00
Frozen 92-94%					\$136.52
Fresh 90%		55	1,478,116	\$125.00	\$136.10
Frozen 90%		5	250,000	\$126.00	\$130.07
Fresh 85%		37	618,853	\$119.31	\$130.90
Frozen 85%					\$124.31
Fresh 81%		1	20,573	\$115.79	\$115.79
Frozen 81%					
Fresh 75%		22	471,749	\$95.70	\$108.50
Frozen 75%					\$102.84
Fresh 73%		8	213,980	\$98.00	\$101.80
Frozen 73%					\$98.98
Fresh 65%		19	536,362	\$77.52	\$85.17
Frozen 65%					\$82.72
Bull Product					
Fresh 94-96%		3	22,623	\$135.00	\$138.00
Frozen 94-96%					\$136.10

FOB Plant - National					
Chemical Lean					
Fresh 92-94%		46	774,000	\$134.00	\$139.25
Frozen 92-94%					\$137.64
Fresh 90%	U6	94	2,397,517	\$125.00	\$136.10
Frozen 90%		5	250,000	\$126.00	\$130.07
Fresh 85%	U24	82	1,171,943	\$116.00	\$130.90
Frozen 85%					\$123.12
Fresh 81%		13	122,136	\$113.00	\$115.79
Frozen 81%					\$114.22
Fresh 75%		23	481,749	\$95.70	\$108.50
Frozen 75%					\$102.84
Fresh 73%		8	213,980	\$98.00	\$101.80
Frozen 73%					\$98.98
Fresh 65%		41	1,035,197	\$77.52	\$88.00
Frozen 65%					\$82.95
Fresh 50%	C23	115	4,204,830	\$54.49	\$65.24
Frozen 50%		73	2,833,040	\$60.90	\$69.50
Bull Product					
Fresh 94-96%		3	22,623	\$135.00	\$138.00
Frozen 94-96%					\$136.10

FOB Plant - East Coast					
Chemical Lean					
Fresh 92-94%		34	418,000	\$137.00	\$139.25
Frozen 92-94%					\$138.21
Fresh 90%		34	661,401	\$127.50	\$132.25
Frozen 90%					\$130.22
Fresh 85%		31	311,590	\$120.37	\$127.00
Frozen 85%					\$122.83
Fresh 81%		12	101,563	\$113.00	\$115.45
Frozen 81%					\$113.91
Fresh 75%		1	10,000	\$103.00	\$103.00
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%		5	59,835	\$81.25	\$88.00
Frozen 65%					\$86.30
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast					
Chemical Lean					
Fresh 92-94%		5	106,000	\$138.00	\$138.69
Frozen 92-94%					\$138.04
Fresh 90%		5	258,000	\$128.00	\$130.00
Frozen 90%					\$129.22
Fresh 85%		14	241,500	\$116.00	\$127.23
Frozen 85%					\$120.42
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%		17	439,000	\$81.25	\$86.00
Frozen 65%					\$82.76
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

Regional Breakdown:					
Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WT.					
National - all states					
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.					
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.					

WEEKLY CARCASS BEEF-COW AND BULL CARCASSES 10.0 Loads Reported.					
		Weekly Range	Avg		Change
UT, brk 2-4	450/up				
UT, bon 1-3	400/up	7.0	73.50		--
Cutter 1-2	350/up	3.0	73.50		--
Bulls	500/up		YG 1		

WEEKLY NATIONAL WEEKLY CUTTER COW CUTOOT AND BOXED COW BEEF CUTS - NEGOTIATED  
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE  
Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

	Cutter 90% 350#/up
-----	
Current Cutoot Value:	\$103.00
Change from prior day:	(\$0.15)
-----	

Item		Price	Value	Change
90% lean		\$129.33	\$78.68	(\$0.24)
100% lean inside round		\$188.27	\$4.37	(\$0.08)
100% lean, flats and eyes		\$184.20	\$4.27	(\$0.09)
Chuck Tender		\$151.30	\$1.51	
Knuckle	4-7 lbs.	\$157.22	\$3.98	\$0.15
Tenderloin	2-3 lbs.	\$323.99	\$1.72	\$0.08
Tenderloin	3-4 lbs.	\$357.63	\$2.65	\$0.14
Ribeye Roll	4-6 lbs.	\$162.05	\$1.70	\$0.03
Ribeye Roll	6-8 lbs.	\$158.91	\$1.18	(\$0.08)
Ribeye Roll	8up lbs.	\$163.36	\$1.19	\$0.02
Flank Steak		\$180.12	\$0.76	(\$0.04)
Kidney, Edible		\$13.39	\$0.06	\$0.01
Fat, inedible		\$10.72	\$0.25	(\$0.01)
Bone		\$2.85	\$0.68	(\$0.04)

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Boner/Breaker Cuts	48.16	loads	--	1,926,280	pounds
Cutter/Canner Cuts	3.45	loads	--	137,945	pounds
Boner/Breaker/Cutter/Canner	26.85	loads	--	1,073,993	pounds
100% Lean Items	31.67	loads	--	1,266,917	pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
-----					
BONER/BREAKER					
112	Rib, ribeye roll, light	9	39,502	\$188.46	(\$10.79)
112	Rib, ribeye roll, medium	43	236,980	\$195.44	(\$11.91)
112	Rib, ribeye roll, heavy	31	81,161	\$197.12	(\$12.96)
C25 C24	Chuck, boneless 85%	35	497,558	\$123.99	\$0.01
	168 Round, top inside, light				
	168 Round, top inside, medium	11	68,718	\$163.20	(\$7.35)
	168 Round, top inside, heavy				
	169A Round, top inside cap-off, lgt	27	178,181	\$188.17	(\$1.17)
	169A Round, top inside cap-off, med	49	521,842	\$188.93	\$0.57
	169A Round, top inside cap-off, hvy				
	171B Round, outside round	18	65,915	\$165.33	\$1.40
	171C Round, eye of round	15	22,885	\$190.13	(\$1.67)
	Loin, Semi-Bnls Short Loin, lgt				
	Loin, Semi-Bnls Short Loin, med				
	Loin, Semi-Bnls Short Loin, hvy				
	180 Loin, strip, bnls, light				
	180 Loin, strip, bnls, medium	9	40,756	\$161.62	(\$1.13)
	180 Loin, strip, bnls, heavy	4	4,773	\$175.36	\$4.76
	182 Loin, sirloin butt				
	184 Loin, top sirloin butt	21	44,915	\$137.01	\$1.50
	191A Loin, butt tender, peeled	11	7,185	\$395.85	\$6.95
CUTTER/CANNER					
112	Rib, ribeye roll, light	4	6,786	\$162.05	\$2.86
112	Rib, ribeye roll, medium	27	79,079	\$158.91	(\$11.61)
112	Rib, ribeye roll, heavy	18	52,080	\$163.36	\$2.57
100% LEAN					
	Inside round	50	265,696	\$188.27	(\$3.52)
	Outside round	11	130,142	\$188.69	\$2.18
	Eye of round	20	47,209	\$195.03	(\$2.25)
	Flats and eyes	22	262,305	\$180.02	(\$5.82)
	Striploin	30	147,264	\$201.31	\$0.44
	S.P.B.	44	414,301	\$181.80	(\$6.05)
	BONER/BREAKER & CUTTER/CANNER				
116B	Chuck, chuck tender	39	215,126	\$151.30	(\$0.10)
167A	Round, knuckle, peeled	57	417,814	\$157.22	\$5.86
190	Loin, tenderloin, 2-3 lbs.	33	35,929	\$323.99	\$13.93
190	Loin, tenderloin, 3-4 lbs.	57	96,677	\$357.63	\$18.22
190	Loin, tenderloin, 4-5 lbs.	80	119,721	\$390.16	\$9.42
190	Loin, tenderloin, 5 up lbs.	57	104,493	\$396.20	\$22.20
193	Flank, flank steak	59	84,233	\$180.12	(\$10.10)

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)			
Index	CHOICE 600-900#	SELECT 600-900#	
Values	=> \$143.87	132.93	
Change	=> 2.26	2.17	

Index Reflects the Equivalent of 389,589 head of cattle.

Carcass Equivalent Values:			
SUPPLY (live):	144.95		133.80
DEMAND (box) :	142.80		132.05

Current Spread	2.15	1.75
Grading % Brkdw:	65.61%	34.39%

Weekly Equivalent Values for Outlying Beef Carcass Types						
Basis Value = 143.87 Carcass Weights						
	400-500#	500-600#	600-900#	900-1000#	1000#/up	
Qty/Yld	(1)	-21.58	-8.92	0.00	-4.15	-17.68
Prime 1-3	6.44	\$128.73	\$141.39	\$150.31	\$146.16	\$132.63
Certified 2.99		\$125.28	\$137.94	\$146.86	\$142.71	\$129.18
Choice 1	2.85	\$125.14	\$137.80	\$146.72	\$142.57	\$129.04
Select 1	-3.65	\$118.64	\$131.30	\$140.22	\$136.07	\$122.54
Stdnd 1-3	-15.48	\$106.81	\$119.47	\$128.39	\$124.24	\$110.71
Prime 4	-8.92	\$113.37	\$126.03	\$134.95	\$130.80	\$117.27
Choice 4	-14.25	\$108.04	\$120.70	\$129.62	\$125.47	\$111.94

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)  
The estimated hide and offal value from a typical slaughter steer for the week averaged 8.13 per cwt. down -0.10 when compared to last week's average.

NATIONAL CARLOT PORK REPORT  
Total of Negotiated Purchases Equated to FOB Omaha Basis  
Item Values Reflect U.S. Dollars per CWT

Total Loads		PORK CUTS		: 211.3	
Total Loads		TRIM/PROCESS PORK:		75.5	
BPN#	C#	PORK CUTS			
		Lds	Weighted	Averages	Simple
-----LOINS, BONE-IN, FRESH-----					
		Primal Cutout Value =		72.51	1.68
-----					
U40	C4	1/4" Trim 21#DN-LGT	51.5	99.28	3.23
U61		1/8" Trm/less 21#DN-LGT	9.0	99.11	-5.32
U63		1/4" Bladeless			--
		1/4" Trim 21#/UP-MED			--
		combos 26/UP#(SOW)			--
		LOINS,CNTRCUT,10-11 RIB,1/4"TRM			--
		Tender-in FLO 8-13#	9.0	149.50	5.38
		Tender-out FLO 8-13#			--
		BNLS Strap-on 5-11#	13.0	139.00	-1.17
U55		BNLS Strap-off 5-11#	22.0	151.64	1.61
		WHLE BNLS LOINS 9-13#			--
U60		BNLS SIRLOIN .75-1.5#	4.3	105.76	-3.14
		BONE-IN SIR 2.5-3.5#	6.9	61.31	0.85
		BLADE ENDS 2-4#	0.5	65.00	2.25
U41		TENDERLOIN 1.25/DN#	3.9	240.35	1.80
		LOIN BACKRIB (BOXED)			--
		FRESH 1.5/DN#			--
		" 1.75/DN#			--
U56		" 1.75-2.00#	6.8	241.56	-1.02
		" 2.00/UP#			--
		FROZEN 1.5/DN#			--
		" 1.75/DN#			--
		" 1.75-2.00#			--
		" 2.00/UP#			--
-----PICNIC, FRESH-----					
		Primal Cutout Value =		51.69	2.25
-----					
U50		Smkr Trm, RS, combo	8.5	60.88	0.43
		Smkr Trm, SS, combo	4.5	57.00	--
		Smkr Trm, SS, boxed	7.0	83.14	0.14
		PICNIC CUSHION MEAT			--
		Boxed 92% Fresh	1.0	100.00	-0.23
		Boxed 92% Frozen			--
-----BOSTON BUTT5-10#,FRESH-----					
		Primal Cutout Value =		63.89	0.22
-----					
U42	C5	1/4" Trim 5-10#	19.5	80.00	0.29
		1/8" Trim 5-10#			--
		1/4" Trim Stk Rdy	3.0	96.00	--
		1/8" Trim Stk Rdy	8.0	96.25	0.45
		BNLS, Butt			--
U43		combo's 11/UP#(SOW)			--
-----SPARERIB, FRESH-----					
		Primal Cutout Value =		116.89	0.97
-----					
U44	C63	BAG/3 PCVAC4.25#/DN-LGT			--
		COMBOS 4.25#/DN			--
U45		2 BAG/3 PCVAC4.25#/UP-MED	7.0	105.71	-0.50
		COMBOS 4.25#/UP			--
-----HAM,BONE-IN,TRIMMED-----					
		Primal Cutout Value =		68.78	-2.72
-----					
U46	C7	17-20# Trim Spec 1			--
		20-23# Trim Spec 1	9.0	83.22	-4.18
U62	C8	23-27# Trim Spec 1	4.0	67.50	0.44
		27#/up Trim Spec 1			--
		NORTH AMERICAN EXPORTS			--
		NA EXPORT 23-27# TS 1	13.0	67.85	-3.35
		BONELESS MUSCLES FL 4 94-96%			--
		3 Muscle Group			--
		4 Muscle Group	2.0	132.50	-4.50
		5 Muscle Group			--
		Inside			--
		Outside			--
		Knuckle			--
		Lite Butt			--
		Inner Shank			--
		HAM TRIMMINGS (CHEM LEAN)			--
		Combo 72% Fresh	3.0	48.67	-0.83
		Boxed 72% Frozen	1.0	52.00	-5.00
		Combo 90% Fresh			--
		Boxed 90% Frozen			--
		Outer Shank Frozen			--
-----BELLY, SDLS, FRESH-----					
		Primal Cutout Value =		80.93	1.17
-----					
		SKIN-ON, TRIMMED			--
U47		Fresh 10-12#	1.0	74.00	2.00
U48		Fresh 12-14#			--
		Fresh 14-16#			--
		Fresh 16-18#	8.0	75.88	-2.63
		Fresh 18-20#	2.0	61.00	-2.00
U49		Fresh 20-25#			--
		SKINLESS, SQUARED			--
		Fresh 9-11#			--
		Fresh 11-13#			--
		Fresh 13-15#			--
		Fresh 15-17#			--
		SKINLESS, CENTER CUT			--
		Fresh 8-10#			--
		Fresh 10-12#			--
		Fresh 12-14#			--
		Fresh 14-16#			--
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)					
		Combo 42% Fresh	17.0	27.41	0.14
		Boxed 42% Frozen			--
		Combo 72% Fresh	45.0	47.84	-2.09
		Boxed 72% Frozen	4.0	54.50	--
		BONELESS PICNIC MEAT			--
U57	C11	Combo 72% Fresh	1.5	55.00	1.00
		Boxed 72% Frozen			--
		SKINNED JOWLS			--
		Combo Fresh			--
U58		Boxed Frozen	4.0	33.00	-4.50
		FAT, VISUAL TRACE OF LEAN			--
		Combo Fresh			--
		Boxed Frozen			--
		TRIM, VISUAL TRACE OF LEAN			--
		Combo 12-16% Fresh			--
		Boxed 12-16% Frozen			--

USDA ESTIMATED PORK CARCASS CUTOUT  
Based on FOB Omaha carlot pork prices and industry yields.

Calculations for a 185 lb Pork Carcass 51-52% lean, 0.80"-0.99" backfat at last rib								
Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly
12/05	57.0	68.17	70.71	63.41	54.74	116.89	72.38	80.93
12/06	42.9	67.20	71.32	63.95	51.17	116.89	69.25	80.93
12/07	111.3	67.98	73.66	63.80	56.20	116.89	67.73	80.93
12/08	50.8	66.86	73.05	64.15	48.21	116.89	67.31	80.93
12/09	24.9	67.00	73.80	64.12	48.15	116.89	67.25	80.93
Total		Weekly Averages						
286.8		67.44	72.51	63.89	51.69	116.89	68.78	80.93
Change =>		0.23	1.68	0.22	2.25	0.97	-2.72	1.17
WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.								
The offal value from a typical slaughter hog (1) for the week ended 12/9/2005 was estimated at 3.35 per cwt live, down -0.08 when compared to previous week's value.								
Dressed equivalent basis (74% dress): 4.53								
(1) Typical slaughter hog weighs 250 pounds.								
BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt								
BPN#	C#	PORK VARIETY MEATS - Frozen	Items	Lds	Weighted	Chng	Averages	Simple
U51		NECK Bones		2.0	32.00	-0.60	31.40	
		Brisket Bones Full,	10#			--		
		Brisket Bones Full,	30#	1.0	75.00	-2.00	75.40	
		Brisket Bones Full, exp	30#			--		
U59		TAILS,		0.5	33.00	--	33.00	
		BRAINS,	30# Bulk			--		
		CHEEK MEAT,	trimmed	1.0	56.00	-1.00	56.20	
U52		CHITTERLINGS,	10 lb. pail			--		
		EARS, Pet Treat,	3-4/lb	9.0	86.78	-2.22	89.00	
		FEET,	front, toes on	3.0	27.00	-1.75	27.00	
U54		FEET, front, toes on, export		5.0	27.00	--	27.00	
		HEARTS,	Slashed, Domestic			--	23.00	
			Slashed, Export	16.0	23.00	-0.33	23.10	
			Whole, Export	1.0	39.00	--	39.00	
U53		C29HOCKS,	picnic	2.0	35.50	1.00	35.00	
		KIDNEYS,	small box, export			--		
		C28LIVERS,	large box, domestic	1.0	13.00	--	13.00	
			large box, export			--		
		SALIVARY GLANDS,		1.0	21.00	3.00	20.00	
		SKINS, Belly, flat-pk. slctd				--		
		SNOUTS,	partial lean			--		
		SNOUTS,	partial lean w/mask	4.0	32.25	-2.75	32.10	
		STOMACHS,	scalded, small box	2.0	69.00	4.30	67.00	
			scalded, small box, export			--		
		TONGUES,				--		
			green, bnls, small box			--		84.50
			green, bnls, small box, exp			--		
			green, bnls, tip-on, exp			--		
			scalded & scraped			--		45.00
UTERI								
----- PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT -----								
QUARTERLY CONTRACTS:				DOMESTIC		EXPORT		
BELLY SKINS, SELECTED				17.38		--		
FATBACK SKINS, SELECTED				17.38		--		
HAM COLLAR SKINS, SELECTED				--		--		
HAM SKINS, HOUSE RUN				11.00		--		
PICNIC SKINS, HOUSE RUN				11.00		--		
JOWL SKINS, HOUSE RUN				10.00		--		
----- PORK PET FOODS - FOB SUPPLY POINT -----								
SEMI ANNUAL CONTRACTS:FRESH				BXD FRZN				
KIDNEYS, inedible				8.13		--		
LIVERS, "				11.50		--		
LUNGS "				2.25		--		
MELTS "				5.25		--		
TALLOW & PROTEIN								
FOB CENTRAL US UNLESS OTHERWISE STATED								
		Items		Lds	Weighted	Chng	Averages	Simple
INEDBL,	TALW/GRSE	FOB CENTRAL						
		Choice white grse (truck)		55.0	15.90	-0.40	15.75	
		Yellow grease (truck)		20.0	15.18	-0.32	15.15	
INEDBL,	TALW/GRSE	CAF CHICAGO						
		Packer bleachable				--		
		Packer bleachable	< .15%	15.0	16.75	-0.50	16.95	
		Renderer bleachable				--		
		Renderer bleachable	< .15%	25.0	16.89	-0.36	17.05	
		Choice white grease		4.0	17.25	-0.75	17.40	
INEDBL	TALLOW/GRSE,	CAF GULF						
		Packer bleachable tallow				--		
		Renderer bleachable tallow				--		
		Choice white grease				--		
		Yellow Grease				--		
EDBLE	TALW & LARD	-CAF CHICAGO						
		Edible tallow		26.0	19.12	-0.43	19.40	
		Loose lard, PS and/or CP		8.0	17.44	-6.56	21.45	
EDBLE	TALLOW & LARD	-CAF GULF						
		Edible tallow				--		
PROTEIN FEED SUPPLEMENTS								
MEAT & BONEMEAL, 50% pro/ton								
		Central, Domestic		72.0	141.15	-1.11	141.95	
		Panhandle Domestic		97.0	152.16	7.38	143.30	
PORK Meat/Bmeal,50% pro/ton				46.5	155.31	1.04	155.45	
DRY Rndrd Tnkg Lo/Unit Protn						--		
		Panhandle Lo/Unit Protn				--		
DRY Rndrd Tnkg Hi/Unit Protn						--		
BLOOD MEAL, 85% pro/ton						--		
		Central				--	430.00	
		Panhandle area		3.0	380.00	-40.00	422.00	
		CAF California				--		
PORK BLOOD MEAL, 85% pro/ton				6.5	602.54	13.04	604.40	

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)				
Items	Lds	Per	Piece	Weekly Weighted Change
Heavy Native Steer	11.0		65.86	-0.22
Native Steer				--
Colorado Branded Steer				--
Butt Branded Steer	5.0		63.40	-0.35
Native Heifer				--
Heavy Native Heifer	3.0		58.50	--
Branded Heifer, River				--
Branded Heifer, Southwest				--
Branded Cow, Southwest				--
Branded Cow, River	3.0		38.50	--
Native Cow	3.0		42.00	--
Dairy Cow				--
Native Bulls, conventional				--
Branded Bulls, Southwest, convnt.				--
Branded Bulls, conventional				--
Heavy Texas Steer	36.0		64.25	0.34
Heavy Texas Steer and Heifer				--
Branded Steer	9.0		63.00	0.10

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT									
For Week Ending: 11/26/2005									
Total All Regions									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.02%	0.46%	1.46%	0.54%	0.11%	2.60%	0.47%	3.06%	
Choice	2.13%	16.95%	24.40%	5.78%	0.91%	50.16%	2.42%	52.58%	
Select	5.40%	16.26%	11.05%	1.84%	0.22%	34.77%	1.44%	36.21%	
Yield only	0.91%	1.37%	0.84%	0.14%	0.02%		Yield only:	3.28%	
Total	8.45%	35.04%	37.74%	8.31%	1.27%				
Region 1-5									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.07%	2.11%	4.73%	0.72%	0.08%	7.70%	1.88%	9.58%	
Choice	2.25%	23.73%	27.01%	2.67%	0.32%	55.99%	8.34%	64.33%	
Select	2.00%	7.55%	3.53%	0.21%	0.01%	13.30%	1.24%	14.54%	
Yield only	0.21%	0.66%	0.39%	0.06%	0.00%		Yield only:	1.33%	
Total	4.53%	34.05%	35.65%	3.68%	0.41%				
Region 6									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.01%	0.13%	0.37%	0.12%	0.02%	0.65%	0.20%	0.85%	
Choice	2.54%	17.57%	20.18%	3.81%	0.45%	44.55%	0.67%	45.22%	
Select	7.96%	21.62%	12.91%	1.62%	0.18%	44.30%	0.25%	44.55%	
Yield only	1.26%	1.97%	0.88%	0.09%	0.01%		Yield only:	4.21%	
Total	11.76%	41.30%	34.34%	5.65%	0.66%				
Region 7-8									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.02%	0.30%	1.32%	0.68%	0.17%	2.48%	0.37%	2.85%	
Choice	1.98%	14.75%	24.96%	7.16%	1.24%	50.10%	2.25%	52.35%	
Select	5.25%	15.54%	11.92%	2.31%	0.28%	35.30%	1.99%	37.29%	
Yield only	0.95%	1.35%	0.92%	0.18%	0.03%		Yield only:	3.43%	
Total	8.21%	31.94%	39.11%	10.33%	1.72%				
Region 9-10									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.03%	0.69%	1.66%	0.36%	0.02%	2.75%	0.32%	3.07%	
Choice	2.03%	24.57%	27.84%	3.72%	0.25%	58.42%	1.55%	59.97%	
Select	3.82%	17.93%	8.04%	0.65%	0.03%	30.47%	0.54%	31.01%	
Yield only	0.44%	0.76%	0.71%	0.07%	0.02%		Yield only:	1.99%	
Total	6.32%	43.95%	38.25%	4.80%	0.31%				
PERCENTAGE BY CLASS BY REGION									
Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls			
Region 1-5	15.92%	5.58%	2.03%	4.06%	3.71%	0.54%			
Region 6	19.70%	10.97%	6.30%	0.34%	1.77%	0.31%			
Region 7-8	54.46%	30.15%	21.80%	0.16%	2.08%	0.27%			
Region 9-10	9.92%	5.27%	1.54%	2.53%	0.47%	0.11%			
Total %	100.00%	51.96%	31.67%	7.10%	8.04%	1.23%			
Total Head 552,300 287,000 174,900 39,200 44,400 6,800									
States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ, DE,MD,PA,WV, VA,AL,FL,GA,KY,MS,NC,SC,TN,IL,MI,MN,OH,& WI; 6 AR,LA,NM,OK, &TX; 7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT,& WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.									
Totals may not add due to rounding.									
NEBRASKA									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.02%	0.40%	2.28%	1.24%	0.27%	4.20%	0.39%	4.60%	
Choice	1.58%	14.36%	31.25%	9.18%	1.60%	57.97%	2.12%	60.10%	
Select	3.03%	10.86%	9.32%	1.62%	0.19%	25.01%	1.02%	26.03%	
Yield only	0.86%	1.52%	1.11%	0.25%	0.03%		Yield only:	3.76%	
Total	5.48%	27.14%	43.96%	12.29%	2.09%				
KANSAS									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.01%	0.15%	0.41%	0.23%	0.08%	0.88%	0.47%	1.35%	
Choice	2.01%	12.70%	18.69%	5.82%	1.00%	40.22%	2.75%	42.97%	
Select	7.64%	20.06%	15.08%	3.21%	0.43%	46.41%	0.91%	47.32%	
Yield only	1.03%	1.15%	0.69%	0.12%	0.02%		Yield only:	3.00%	
Total	10.69%	34.06%	34.86%	9.39%	1.52%				
TEXAS									
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Totals Total All	
Prime	0.01%	0.13%	0.36%	0.12%	0.02%	0.64%	0.20%	0.84%	
Choice	2.54%	17.51%	20.06%	3.74%	0.45%	44.29%	0.66%	44.95%	
Select	7.91%	21.53%	12.88%	1.62%	0.18%	44.13%	0.25%	44.37%	
Yield only	1.26%	1.97%	0.88%	0.09%	0.01%		Yield only:	4.21%	
Total	11.71%	41.14%	34.18%	5.57%	0.66%				
USDA IMPORT MEAT TRADE (East and West Coasts)									
Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)									
		EAST COAST			WEST COAST				
		Wkly Avg Change			Wkly Avg Change				
BULL MEAT:		0-15 Days			0-15 Days				
95%		137.00			139.50			-1.50	
COW MEAT:									
95%		136.50							
90%		131.50			1.50			131.75 -1.75	
CFM Fores		85 %			2.00				
Shank Meat		85-90%							
Chuck Meat		85%							
Beef Trim		85%			1.50				
Beef Trim		80%			117.00				
Beef Trim		75%							
Beef Trim		70%			98.00				
Beef Trim		65%							
100% Top Inside Rounds									
100% Flats & Eyes		175.00							
100% S.P.B.		170.00							
		EAST COAST			WEST COAST				
		Wkly Avg Change			Wkly Avg Change				
BULL MEAT:		16-45 Days			16-45 Days				
95%					137.00			4.00	
COW MEAT:									
95%									
90%		131.50			2.00			131.50 -0.50	
CFM Fores		85 %							
Shank Meat		85-90%						131.00	
Chuck Meat		85%							
Beef Trim		85%							
Beef Trim		80%							
Beef Trim		75%							
Beef Trim		70%							
URUGUAY - FOB AND TIS									
BULL MEAT:		0-15 DAYS						16-45 DAYS	
95%		136.50						136.50	
COW MEAT:									
95%								135.00	
90%		128.50			0.50			128.50 1.00	
CFM Fores		85%							
Beef Trim		85%						121.50	
Beef Trim		80%						116.50	
Beef Trim		75%						107.50	

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS				
For the Week of: 12/12/2005				
Value Adjustments				
	Range	Simple	Avg.	Change
Quality:				
Prime	2.00 - 17.00	7.10		(0.10)
Choice	0.00 - 0.00	0.00		0.00
Select	(12.00)- (9.00)	(10.38)		0.25
Standard	(28.00)- (13.00)	(18.00)		0.00
Ave Choice or Better	0.00 - 10.19	1.75		(0.10)
Dairy - Type	(10.00)- 0.00	(1.00)		0.00
Bullock/Stag	(40.00)- (15.00)	(27.00)		(0.40)
Hardbone	(35.00)- (19.00)	(26.67)		(0.23)
Dark Cutter	(51.41)- (15.00)	(28.60)		(0.21)
Over 30 Months of Age	(32.00)- 0.00	(10.70)		(0.50)
*Cutability Yield Grade, Fat/Inches				
1.0-2.0 < .10"	0.00 - 8.00	3.14		0.00
2.0-2.5 < .20"	0.00 - 5.00	1.75		0.00
2.5-3.0 < .40"	0.00 - 5.00	1.45		0.00
3.0-3.5 < .60"	(1.00)- 0.00	(0.10)		0.00
3.5-4.0 < .80"	(1.00)- 0.00	(0.10)		0.00
4.0-5.0 < 1.2"	(20.00)- (10.00)	(13.90)		0.00
5.0/up > 1.2"	(25.00)- (10.00)	(18.36)		0.00
Weight:				
400-500 lbs	(40.00)- (5.00)	(23.40)		0.00
500-550 lbs	(30.00)- 0.00	(15.40)		0.00
550-600 lbs	(15.00)- 0.00	(3.00)		0.00
600-900 lbs	0.00 - 0.00	0.00		0.00
900-950 lbs	(5.00)- 0.00	(0.50)		0.20
950-1000 lbs	(15.00)- 0.00	(6.20)		0.80
over 1000 lbs	(30.00)- (10.00)	(17.00)		0.00
Hide Brand Location	0.00 - 0.00	0.00		0.00
Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.				
* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.				
FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)				
The estimated hide and offal value from a typical slaughter cow for the week was 7.53 per cwt., down -0.02				
when compared to last week.				
WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT				
For Week Ended: December 9, 2005				
Dollars/hundredweight				
Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Wtavg
CHEEK MEAT, Trimmed		0.7	116.50 - 125.00	119.99
FEET, unbleached, skin-on, exp				
FEET, bleached, skin-on, exp				
HEARTS, Regular, bone-out		3.2	24.00 - 28.50	24.22
HEARTS, Regular, bone-out, exp				
HEARTS, Canadian-style, exp				
HEART MEAT, Bone & Cap off				
HEAD MEAT,				
KIDNEY'S Export		2.5	11.00	11.00
LIPS, unscalded		0.8	71.50 - 80.00	75.61
LIVERS, Regular,bulk-pack				
LIVERS, Regular,bulk-pack export				
LIVERS, Regular, 2/box				
LIVERS, Regular, 2/box, export		9.0	11.00	11.00
MELTS,				
OXTAILS, Regular, small box		1.4	172.00 - 205.00	180.74
SALIVARY GLANDS				
SWEETBREADS, export				
TONGUES, #1 white Swiss cut,IW		1.1	120.00 - 142.00	139.56
TONGUES, exp.#1 white Swiss cut,IW				
TONGUES, #1 black Swiss cut,IW				
TONGUES, exp.#1 black Swiss cut,IW				
TONGUES, #1 mixed,Swiss cut,IW				
TONGUES, exp.#1 mixed,Swiss cut,IW				
TONGUES, #2 mixed Swiss cut,IW		0.2	115.00	115.00
TONGUES, exp.#2 mixed,Swiss cut,IW				
TONGUE Trimmings		1.0	13.00	13.00
TRIPE, bleached, scalded, edible		3.7	46.00 - 69.00	54.68
TRIPE, bleached,scalded,edible exp				
TRIPE, unbleached, scalded, edible				
TRIPE, honeycomb bleached		0.9	77.50 - 98.00	86.61
TRIPE, honeycomb unbleached				
WEASAND MEAT				
BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt				
Weekly Averages				
BEEF VARIETY MEATS - FROZEN	Lds	Weighted	Change	Simple
BRAINS,			--	
CHEEK MEAT,trm'd, 70-75% lean	4.0	97.50	-4.66	98.00
FEET, nails off, skin on			--	
HEAD MEAT, 60-70% lean	2.0	39.00	-0.72	39.20
HEAD MEAT, 70-80% lean			--	
HEARTS, regular, bone out	6.0	24.50	-0.28	24.40
HEARTS, export			--	27.50
HEARTS, Canadian-Style, exp			--	
KIDNEYS, export			--	
LIPS, unscalded			--	112.00
C26 LIVERS, selected 2/box			--	
selected, 2/box, export			--	20.00
selected, even weight, exp			--	
regular, even weight, exp			--	
regular, 2/box			--	
regular, export, 2/box			--	
OXTAILS, selected, small box	2.5	174.60		173.75
SWEETBREADS, domestic			--	
SWEETBREADS, export			--	
TONGUES,Individually Wrapped			--	
Swiss-Cut#1,Wh't,0-3% trm,Exp			--	
Swiss-Cut#1,Blk,0-3% trm,Exp			--	
Swiss-Cut#1,Mxd,0-3% trm,Exp			--	
Swiss-Cut#1, Mixed, 0-3% trm			--	
Swiss-Cut #2			--	
TRIPE, scalded, edible			--	46.50
scalded, edible, export			--	
scalded, unbleached, export			--	
C27 honeycomb, bleached	1.0	90.00	-10.00	96.00
WEASAND MEAT,				
BEEF PET FOODS - SEMI ANNUAL				
CONTRACT PRICES - FOB SUPPLY POIN				
FRESH BOXED FROZEN				
GULLETS-TRACHEA	12.75		16.50	
KIDNEYS, inedible	5.63		--	
LIVERS, "	6.50		9.50	
LUNGS, "	2.88		9.25	
MELTS, "	3.00		--	
SALIVARY GLANDS	5.50		13.00	

CENTRAL CARLOT LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4  
Carlot volume negotiated sales for delivery within 14 calendar days, FOB Plant basis, hind trotters-off.

\*\*\*This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.\*\*\*

Weekly Price Ranges		# of Head = 12,357			
Choice and Prime YG 1-4					
-----Head-----	Price	Range----	Wghtd	Avg----	Change
30-DN	12	192.00 - 192.00	192.00		0.00
30-40#	10	192.00 - 222.00	195.00		0.78
40-45#	34	192.00 - 222.00	206.12		14.44
45-50#	126	173.00 - 217.00	201.77		-2.88
50-55#	157	173.00 - 217.00	201.02		-4.37
55-60#	790	173.00 - 214.00	198.61		2.31
60-65#	891	173.00 - 214.00	196.85		-1.56
65-75#	4,275	173.00 - 210.00	188.96		-0.77
75-85#	4,906	173.00 - 210.00	186.61		-2.23
85-UP	1,156	173.00 - 182.00	178.98		-3.36

NATIONAL WEEKLY BOXED LAMB CUTS - NEGOTIATED SALES FOB  
Plant basis negotiated sales for delivery within 0-21 day period, fresh and frozen carlot volume, including sales since last report, U.S. dollars per 100 pounds.

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Current Volume: Fresh Cuts			1,287,297 pounds		
Frozen Cuts			302,820 Pounds		
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FRESH CHOICE AND PRIME CUTS					
		# of Trades	Total Pound	Weighted Average	Change
IMPS	Sub-Primal				
200A	Carcass, 3-way, 55/65	7	2,698	\$254.61	
204	Rack, 8-Rib, light	25	7,641	\$648.96	5.90
204	Rack, 8-Rib, medium	70	22,593	\$616.94	-4.75
204	Rack, 8-Rib, heavy	29	12,213	\$604.58	5.10
204A	Rack, chined	24	7,254	\$776.74	-35.05
204B	Rack, roast-ready	19	4,380	\$1,068.48	-3.23
204C	Rack, rst-rdy, frnchd	133	35,814	\$1,187.34	17.32
204D	Rack, rst-rdy, spcl	18	2,481	\$1,605.33	35.70
206	Shoulders	58	74,942	\$149.90	-10.15
207	Shoulders, sq-cut	152	218,527	\$174.45	7.75
208	Shoulders, sq-cut, bn	9	1,231	\$333.51	25.30
209	Breast	59	26,293	\$72.00	-2.24
	Breast, Bulk	23	13,939	\$68.74	3.62
209A	Ribs, Breast bns off	12	926	\$277.81	13.55
210	Foreshank	196	29,923	\$240.58	-3.12
230	Hindsaddle	5	364	\$316.65	3.04
231	Loins	18	2,901	\$318.69	-1.07
232	Loins, trimmed 4x4	105	24,255	\$411.92	-12.37
232	Loins, trimmed 2x2	3	372	\$684.90	-4.82
232	Loins, trimmed 1x1	14	6,857	\$656.69	6.69
232	Loins, trimmed 0x0	9	2,744	\$737.60	32.24
232A	Loins, short-cut, 2x2	19	8,447	\$466.40	-38.92
232A	Loins, short-cut, 1x1	66	26,835	\$620.82	-12.96
232A	Loins, short-cut, 0x0	29	11,846	\$710.73	-8.07
232E	Flank, untrimmed	11	8,993	\$58.96	3.90
233	Legs	120	49,876	\$235.06	5.48
233A	Leg, trotter-off	144	78,905	\$246.40	4.58
233C	Leg, trttr-off, pt bn	59	43,524	\$366.40	-5.75
233E	Leg, steamship	20	40,283	\$341.73	4.77
233F	Hindshank	87	21,581	\$261.04	-1.81
234	Leg, Boneless, Tied	118	42,055	\$370.40	17.13
234A	Leg, shank off, bnls	51	13,535	\$436.91	18.35
234B	Leg, 2-way bnls	18	5,850	\$365.99	-34.29
234E	Leg, inside, bnls	56	10,176	\$508.82	-5.34
235	Back	4	605	\$398.26	-1.23
238	Trimmings	28	3,984	\$179.18	-1.03
239	Special trimmings	4	350	\$246.51	-18.50
246	Tenderloin	3	100	\$1,094.40	-209.70
295	Lamb for stewing	43	8,762	\$346.90	5.80
296	Ground lamb	114	19,807	\$296.22	-2.24
	Necks	22	3,973	\$78.28	-12.26
This complete Weekly report can be found on the Market News Website at: <a href="http://www.ams.usda.gov/mnreports/lm_xl500.txt">www.ams.usda.gov/mnreports/lm_xl500.txt</a>					

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT  
The Weekly estimated net carcass lamb cut-out value for 12-09-2005 was 216.30 for a 72 pound carcass, up \$1.98 compared to last week.

SLAUGHTER LAMB SUMMARY  
(excerpted from National Sheep Summary)  
Weekly Trend: Compared to last week slaughter lambs mostly Steady to 8.00 higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:  
San Angelo: shorn and woolled 90-135 lbs 90.00-99.00.  
Midwest: shorn 84.00-86.00; woolled 81.00-85.25.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)  
2800: Slaughter lambs shorn and woolled 135-155 lbs 90.59-106.00 (wt'd avg 96.09); no dressed sales reported.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION (In Millions of Pounds excluding Condemned)			AVERAGE WEIGHTS		
Week Ended 12/10/2005			Live	Drsd	
	Current	Chng			
Beef	475.4	1.5	Cattle	1287	784
Calf & Veal	2.9	0.0	Calves/Vealers	364	224
Pork	429.7	-1.9	Hogs	272	203
Lamb & Mutton	3.9	5.4	Sheep & Lambs	143	72
Totals	911.9	-0.1			

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS, FOB PRODUCTION POINTS				
Hide-Off, 215-275 Lbs.	Head	Wt. Ave.	Change	
Northeast	5505	275.08	1.39	
North Central	720	275.35	2.91	

\*\*Correction on last Week's report, North Central Hide-Off should have read 820 272.44 3.11\*\*

Hide-On, 240-300 Lbs.	Head	Wt. Ave.	Change	
North Central				

Special Fed Veal Slaughter for:		Week Ago	Year Ago	YTD	YTD
	12/03/05	11/26/05	12/04/04	2005	2004
Northeast	4,433	3,597	4,651	214,060	204,699
North Central	4,368	3,962	5,559	244,226	281,939
Total NE & NC	8,801	7,559	10,210	457,548	486,638

North Central = OH, IN, IL, MI, & WI  
Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL CARLOT MEAT TRADE REVIEW  
(Trends reflect comparison Thursday close to previous Friday close)

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE  
Boxed beef cutout values were higher on moderate demand and light to moderate offerings. With much of the Midwest and Eastern parts of the country experiencing unfavorable weather conditions, buyers of boxed beef products did not hesitate to secure product to meet their needs. This allowed packers to keep their inventories at manageable levels. For the week, the Choice and Select middle meats continued with the seasonal upward trend, as the chuck and round primal cuts remained steady. Forward business was noted on Choice 0x1 short loins. Select heavy lip-on and Select flap meat. Beef trimmings were weak on light to moderate demand and offerings. Fed cattle grinds were generally steady on moderate demand and offerings, while blended grinds steady to higher on moderate demand and light to moderate offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT  
Lean boneless beef started the trading period out at firmer prices, but as the week progressed prices began to turn downward on increased offerings. Supplies became heavy by mid-week as demand was slow and harvest rates continued to climb. Trading on the lower lean percentage items were slow throughout the week as grinders were uncertain about the amount of product available and moderate offerings on 50% beef trimmings prevailed. Import boneless beef prices were mostly steady. Market activity was moderate on light to moderate demand for moderate offerings. Supplies overseas and in cold storage continued to be moderate, forcing traders to move older product so inventories stayed current. Cow cut prices were mostly lower on light demand for moderate to heavy offerings. Ribeye rolls seen the most decline due to very light seasonal demand. The 100% lean items were steady to firm with the exception of insides, flat/eye and S.P.B. which traded at lower prices on light demand for moderate offerings.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE  
Many sellers of bone-in loins entered the week with ample supplies and encountered minimal buyer interest. By mid-week, some retailers needed to procure inventories for upcoming ads at the end of the trading period and readily cleared supplies which allowed packers to ascertain higher money for their product. Meanwhile, boneless loin prices remained depressed in relationship to the bone-in market due to light demand. Prices for butts were slightly lower as buyer interest was limited and offerings were moderate. Most ham sellers utilized the export market to move their heavy ham inventories as domestic demand was near nil. The few domestic loads that did move were at lower trading levels. Mid-weight hams were negotiated at lower prices late week as processors needed additional supplies to fill last minute holiday orders and lighter weight hams were virtually non-existent. The seedless belly complex experienced reduced price levels on heavy weight bellies as inventories swelled due to the continual large slaughter weights, while lighter weight belly inventories continue to be scarce. Packer's inventories of lean trimmings accumulated through the week and forced sellers to lower their prices which helped to clear the excess loads.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES  
Trading was very slow on beef variety meat markets this week. Markets were very lightly tested on generally light demand. On sausage materials markets, cheek meat and head meat trended lower while hearts finished steady. On other markets, oxtails were slightly higher while honeycomb tripe was pressured sharply lower on light demand for moderate offerings. Black tongues trended sharply higher on anticipation of the Japanese market reopening soon.

Pork variety meat markets experienced mostly slow trading this week. More markets saw declines versus those that made price gains on mostly light demand. On sausage materials markets, light domestic demand from processors and traders pressured cheek meat slightly lower in a thin test. Domestic hearts went untested. However, good demand from Canada resulted in good movement of hearts at steady to slightly lower prices. Export markets were nearly inactive again this week on very light demand from overseas.

Market activity on tallow and greases was slow this week. Light demand and accumulating supplies pushed prices significantly lower on Chicago lard. Prices for Chicago packer tallow, renderer tallow and choice white grease slid slightly lower on light chemical demand for moderate offerings. In contrast, Chicago edible tallow ended the week at steady money. The export markets were quiet. Both Central choice white grease and yellow grease finished the week at lower money.

Trading on protein feed supplements was moderate this week. Ruminant meat and bone meal ended generally steady. Demand and offerings were moderate. Pork origin material also ended mostly steady. Light demand allowed prices on Panhandle blood meal to slide lower for the week while pork blood meal finished at slightly higher prices.

Major packer hides experienced another week of slow trading. Uncertainty continues with regard to Chinese import duties and VAT regulations. While demand continued to be light, prices appeared to have stabilized.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS  
Northeast special fed veal prices were steady to 8.00 higher. North Central prices were 2.50 to 10.00 higher. Demand was moderate for light offerings. Prices increased sharply throughout the trading period as demand for limited supplies increased. Special-fed veal cut prices were steady to firm on most items. Demand was mostly good as supplies remained limited, forcing buyers to increase bids in-order to secure enough product for regular business. In addition, decreasing supplies of calves at higher levels forced packers to raise asking prices on cuts.

LAMB: CARCASS & PELTS  
Carcass Lambs traded 0.32-4.34 higher, except 60-65#'s traded 0.67 lower.  
Packer sorted green salted pelt prices remain steady. Trade slow, demand light, offerings moderate. Just an endurance test for the industry with winter quality declines expected in first quarter of 2006.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE Northeast and North Central Basis - FOB Major Production Points				
EPN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	340.00	
U70	Foresaddles	86-147 lbs	260.00	
	Forequarters	43-74 lbs	270.00	
	Necks, bone-in	24-28 lbs	192.50	
	Breast	10-18 lbs	122.50	
	Foreshank	3-5 lbs	300.00	
	Oss0 Buco, foreshank	2-8 lbs	612.50	7.50
	Shoulder, full	65-85 lbs	217.50	12.50
	Chuck, square cut	39-68 lbs	212.00	
	Chuck rolls, skinned	5-10 lbs	437.50	
	Chuck, Shoulder Clod	4-9 lbs	416.00	
	Hotel Racks, 8 rib	15-26 lbs	645.00	
U72	Hotel Racks, 7 rib	14-25 lbs	655.00	2.50
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1090.00	-27.50
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1180.00	12.50
	Rack, Ribeye	3-9 lbs	1650.00	
U76	Hindsaddles	89-153 lbs	412.50	
	Hindquarters	45-76 lbs	432.50	2.50
	Loins, regular	18-36 lbs	412.50	
U71	Loins, 4x4, trimmed	18-30 lbs	572.50	
	Strip Loins, bnls, 0x0	5-up lbs	1187.50	
	Loin, Short Tenderloin	1-up lbs	1175.00	
U77	Legs, double	68-117 lbs	427.50	
	Legs, single	34-59 lbs	435.00	5.00
	Legs, slices, retail		715.00	
	Legs, TBS 4-piece	27-47 lbs	810.00	
	Legs, TBS 3-piece	24-39 lbs	867.50	5.00
U73	Legs, BHS heel-out	27-42 lbs	682.50	
	Legs, Sknd, butt tenderloin	5-up lbs	1030.00	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1162.50	
	Hindshank	5-8 lbs	610.00	10.00
	Oss0 Buco, Hindshank	2-8 lbs	892.50	37.50
	Stew Meat, regular		380.00	7.50
U78	Bnls Veal Trimmings 75-80% Lean		132.50	
	Bnls Veal Trimmings 80-90% Lean		170.00	
	Hvy Nature Green Hides(per piece)		39.50	